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Quality Home Leisure Products

User Manual / Installation Instructions

Outdoor Ice Machine

MODEL:

L15ICE

Lynx Professional Grills

6023-25 Bandini Blvd., Commerce, CA 90040

Service: (888) Buy-Lynx (888-289-5969)

Tel: (323) 838-1770
Fax: (323) 838-1778

www.lynxgrills.com

As product improvement is an ongoing process at Lynx, we reserve the right to change specifications and design without notice.

Part #31966 Rev. 3-06

Important Safety Instructions

IMPORTANT

Only qualified service technicians should attempt to install, service or maintain this icemaker. No installation, service or maintenance should be undertaken until the technician has thoroughly read this Instruction Manual. Likewise, the owner/manager should not proceed to operate the icemaker until the installer has instructed them on its proper operation.

Lynx provides this manual primarily to assist qualified service technicians in the installation, maintenance and service of the icemaker.

Should the reader have any questions or concerns which have not been satisfactorily addressed, please call or write to the Lynx Technical Support Department for assistance.

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Note: To expedite assistance, all correspondence/communication MUST include the following information:

- Model Number
- Serial Number
- Complete and detailed explanation of the problem

Contents

IMPORTANT

1. This booklet is an integral and essential part of the product and should be handed over to the user. Read the warnings contained in this booklet carefully as they give important indications regarding the safety of the installation, use and maintenance. Please preserve this booklet for any further consultation that may be necessary.
2. This icemaker should be destined only to the use for which it has been expressly conceived. Any other use should be considered improper and therefore dangerous. The manufacturer cannot be held responsible for eventual damage caused by improper, incorrect and unreasonable use.

CONTENTS

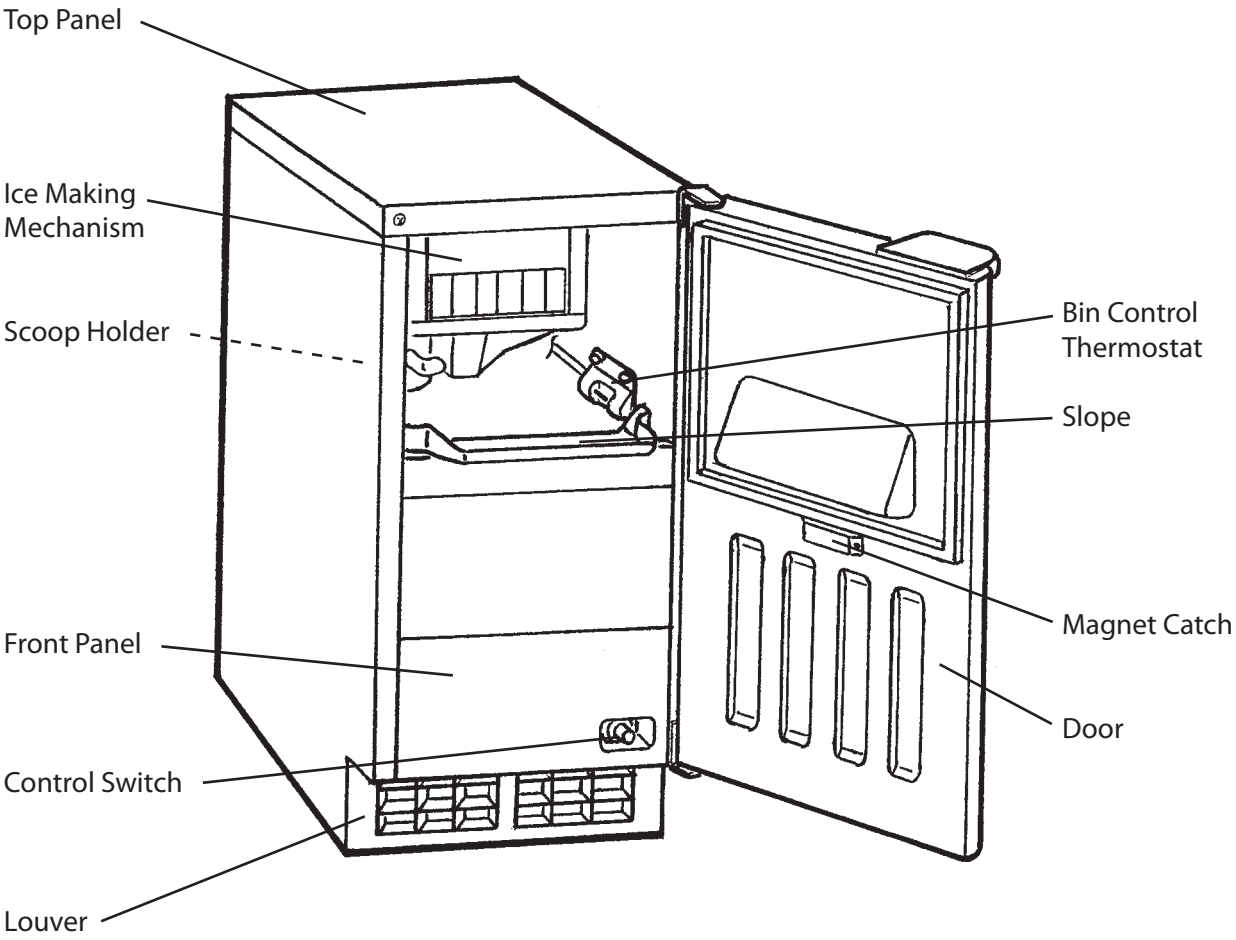
I. Specifications 4
- A. Construction 4
- B. Nameplate Rating 5
- C. Dimensions/Connections 6

II. Installation Instructions 7
- A. Checks Before Installation 7
- B. Location 7
  - 1. General 7
  - 2. Built-In Installation Site 8
- C. Setup 9
  - 1. General 9
  - 2. Water Supply and Drain Connections 10
  - 3. Electrical Connections 11
  - 4. Final Check List 11
- D. Startup 12
- E. Preparing the Icemaker for Long Storage 12

III. Cleaning and Maintenance 13
- A. Cleaning and Sanitizing Instructions 13
  - 1. Cleaning Solution 13
  - 2. Cleaning Procedure 14
  - 3. Sanitizing Solution 15
  - 4. Sanitizing Procedure 15
- B. Maintenance 19

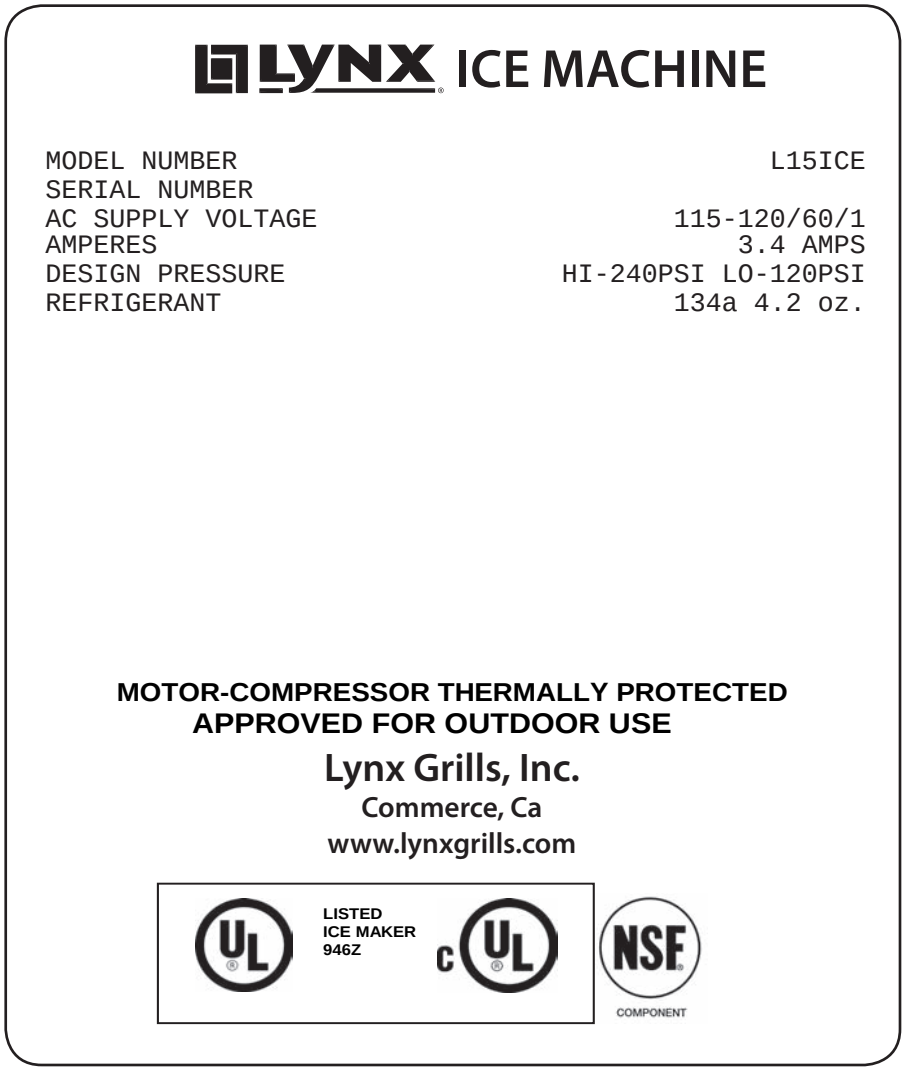
Specifications

A. Construction



Specifications

B. Nameplate Rating



See the nameplate for electrical and refrigeration specifications. This nameplate is located on the rear panel.

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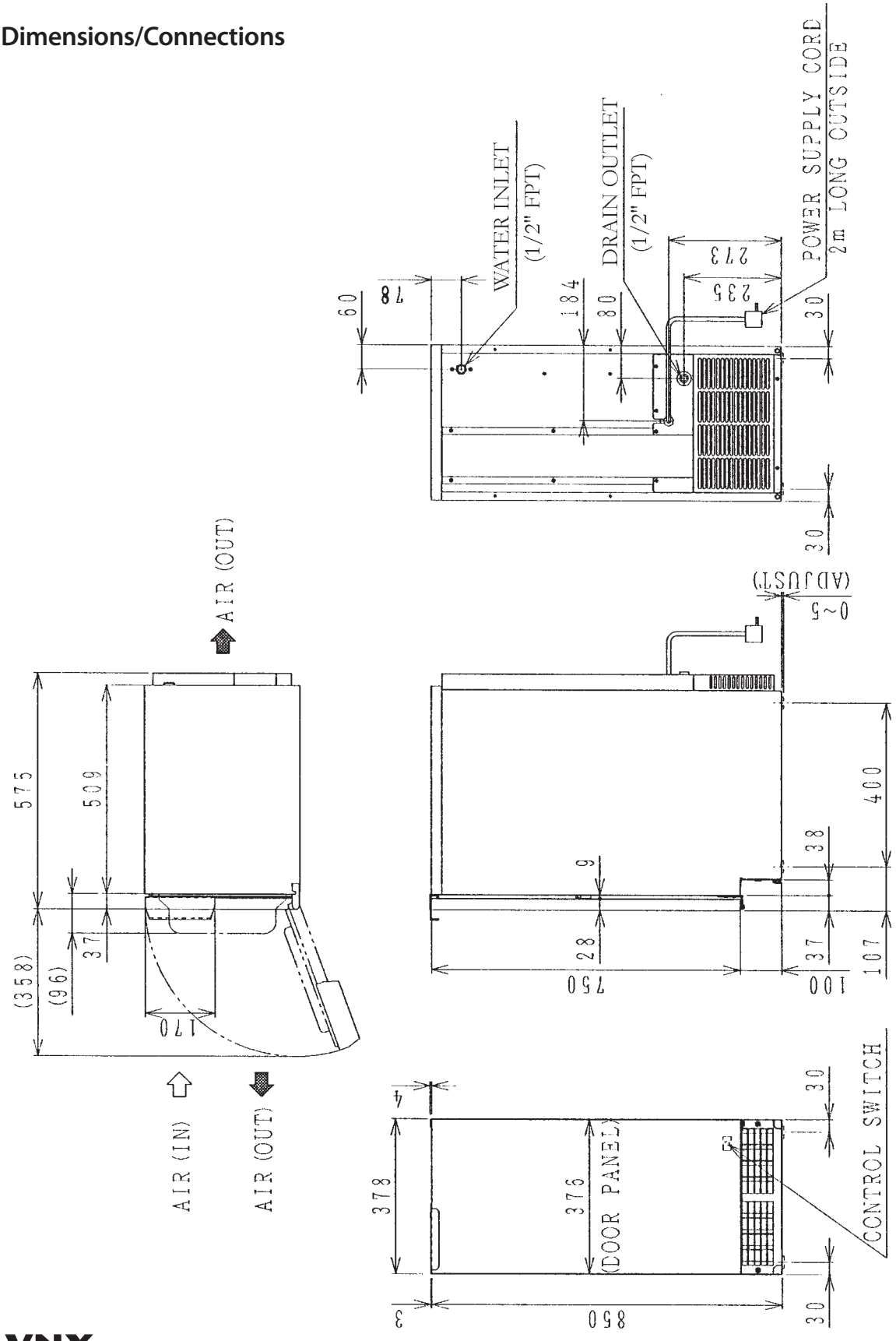
C. Dimensions/Connections



II. Installation Instructions

A. Checks Before Installation

Visually inspect the exterior of the shipping container and report any severe damage to the carrier.

WARNING

Remove shipping tape(s) and packing as follows. If any are left in the icemaker, it will not work properly.

IMPORTANT

1. Remove shipping tape holding the door.
2. Ensure all components, fasteners and thumbscrews are securely in place.

- Remove the package containing accessories. Remove shipping tape holding the separator.
- Check that refrigerant lines do not rub or touch lines or other surfaces.
- Check that the compressor is snug on all mounting pads.
- Remove the protective plastic film from the panels. If the icemaker is exposed to the sun or to heat, remove the film after the icemaker cools.
- See the nameplate on the rear panel, and check that your voltage supplied corresponds with the voltage specified on the nameplate.

B. Location

1. General

WARNING

Normal operating ambient temperature should be within 45°F (7°C) to 100°F (38°C); Normal operating water temperature should be within 45°F (7°C) to 95°F (35°C). Operation of the icemaker, for extended periods, outside of these normal temperature ranges may a□ect production capacity.

For best operating results:

- The icemaker should not be located next to ovens, grills or other high heat producing equipment.
- The location should provide a firm foundation for the equipment. Level the icemaker from side to side and front to rear.
- Avoid a site where dripping is not allowed.
- This icemaker will not work at subfreezing temperatures. To prevent damage to the water supply line, drain the icemaker when air temperature is below freezing.
- This icemaker requires no clearance on either side. But allow enough space at rear for water supply and drain connections and at least 15" (approx. 38 cm) clearance at front.

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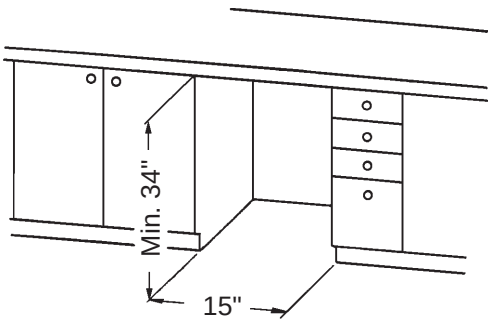
2. Built-in Installation Site

IMPORTANT

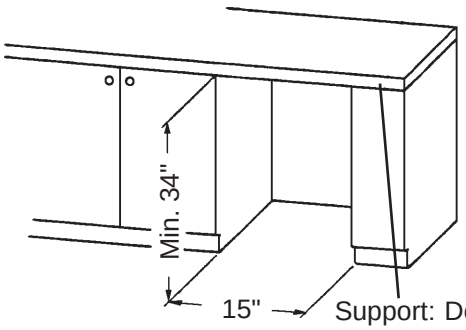
1. Do not let the weight of the counter rest on the icemaker.
2. Do not build in the icemaker in a corner where the door will hit other equipment such as an oven handle or where the icemaker cannot be pulled out for service.

INSTALLATION SPACE		
Height	**Width**	**Depth**
34" (864 mm) minimum	15" (381 mm) minimum	24" (610 mm) minimum

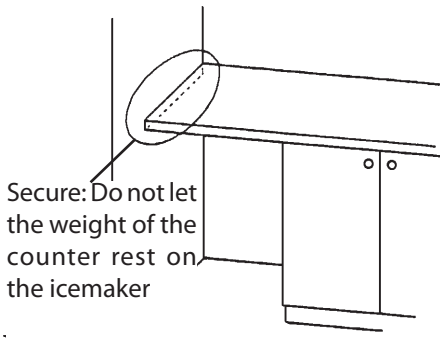
Between Two Cabinets



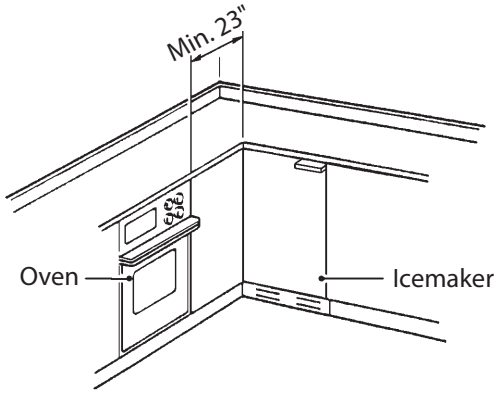
Between a Cabinet and an Open Space



Between a Cabinet and a Wall or Tall Cabinet



In a Corner



C. Setup

1. General

1. Make sure the unit is completely unpacked and that all shipping cartons, tapes and packing are removed BEFORE operating the unit. Be careful not to damage the exterior panels when handling the ice machine
2. Position the ice machine in a selected site. Clean the interior with soap and water and rinse thoroughly.
3. Make water supply and drain connections (See "2. Water Supply and Drain Connections.")
4. Plug in the ice machine. (See "3. Electrical Connections.")
5. If this is a stand-alone installation, go to step 6. Otherwise, build in the ice machine. Slowly push the lower part of the ice machine into place. Beware of adjacent equipment.

IMPORTANT

While building in the ice machine, do not damage the water supply and drain connections or the power cord.

6. Level the icemaker in both the left-to-right and the front-to-rear directions.
7. The perimeter where the machine touches the floor should be sealed with silicone for sanitation.

2. Water Supply and Drain Connections

WARNING

To prevent damage to the freezer mechanism, do not operate this icemaker when the water supply is OFF, or if the pressure is below the recommended minimum water pressure of 10 PSIG (0.7 bar). Stop the icemaker until proper water pressure is resumed.

- Water supply inlet is 1/2" FPT and must be connected only to a potable water supply.
- A water supply line shut-o valve and drain valve must be installed.
- Water supply pressure should be a minimum of 10 PSIG (0.7 bar) and a maximum of 113 PSIG (7.5 bar). If the pressure exceeds 113 PSIG (7.5 bar), use a pressure reducing valve.
- Drain outlet is 1/2" FPT.
- For gravity drain installation, drain must be 1/4" fall per foot (2 cm fall per meter) on horizontal runs to get good ow.
- An air gap of a minimum of 2 vertical inches (5 vertical cm) should be between the end of the drain pipe and the oor drain.
- The drain pipe must be installed properly to prevent a backow into the storage bin.
- For condensate pump installation, refer to the instruction manual included with the pump.
- A plumbing permit and services of a licensed plumber may be required in some areas.
- This icemaker should be installed in accordance with applicable national, state and local regulations.

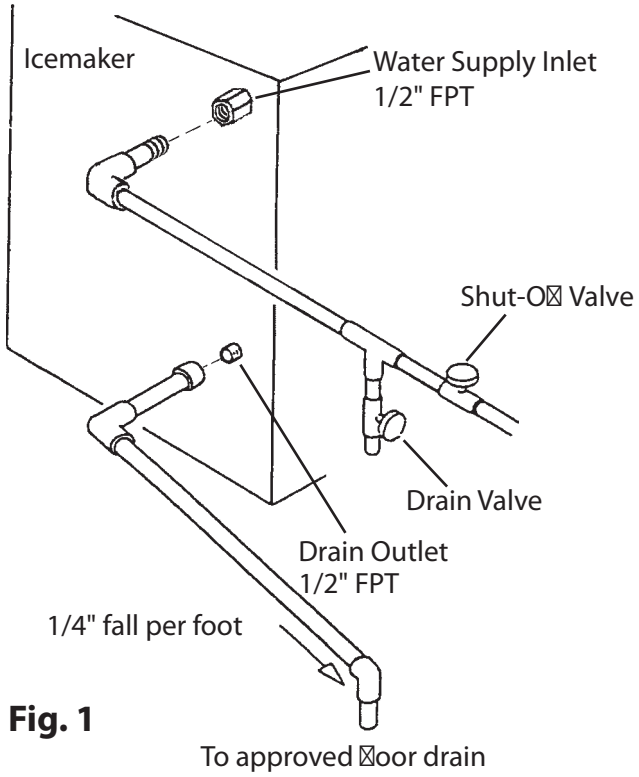


Fig. 1

3. Electrical Connections

WARNING

THIS APPLIANCE MUST BE GROUNDED.

This icemaker requires a ground that meets national and local electrical code requirements. To prevent possible severe electrical shock injury to individuals or extensive damage to equipment, install a proper ground wire to this icemaker. Remove the plug from the electrical outlet before any maintenance, repairs or cleaning is undertaken.

• This icemaker must be plugged into a separated power receptacle which has enough capacity. The maximum allowable voltage variation should not exceed ±10 percent of the nameplate rating. See the nameplate.

• Usually an electrical permit and services of a licensed electrician are required.

4. Final Checklist

1) Is the icemaker level?

2) Is the icemaker in a site where the ambient temperature is within 45°F (7°C) to 100°F (38°C) and the water temperature within 45°F (7°C) to 95°F (35°C) all year around?

3) Have all shipping tape(s), string and packing been removed from the icemaker?

4) Are all components, fasteners and thumbscrews securely in place?

5) Have all electrical and piping connections been made?

6) Has the power supply voltage been tested or checked against the nameplate rating? Has a proper ground been installed to the icemaker?

7) Are the water supply line shut-o valve and drain valve installed? Has the water supply pressure been checked to ensure a minimum of 10 PSIG (0.7 bar) and a maximum of 113 PSIG (7.5 bar)?

8) Have the compressor hold-down bolts and all refrigerant lines been checked against vibration and possible failure?

9) Has the bin control thermostat been checked for correct operation? When the icemaker is running, hold an ice cube in contact with the bulb. The icemaker should stop within 3 to 10 seconds.

10) Has the user been given the Instruction Manual and instructed on how to operate the icemaker and the importance of the recommended periodic maintenance?

11) Has the user been given the name and telephone number of an authorized service agent?

D. Startup

Check that shipping tape(s), string and packing are removed before starting the icemaker.

1) Clean inside the storage bin and door.

2) Open the water supply line shut-o valve and plug in the icemaker.

3) Move the control switch to the "ICE" position. The freezing cycle will start automatically.

E. Preparing the Icemaker for Long Storage

WARNING

Drain the icemaker to prevent damage to the water supply line at subfreezing temperatures, using air or carbon dioxide. Shut o the icemaker until proper air temperature is resumed.

1) Close the water supply line shut-o valve, and open the drain valve.

2) Move the control switch to the "OFF" position.

3) Blow out the water supply line and the internal water circuit.

Note: This procedure is necessary to protect the icemaker from freezing up at subfreezing temperatures.

4) Unplug the icemaker.

5) Remove all ice from the storage bin, and clean the bin.

6) Close the drain valve.

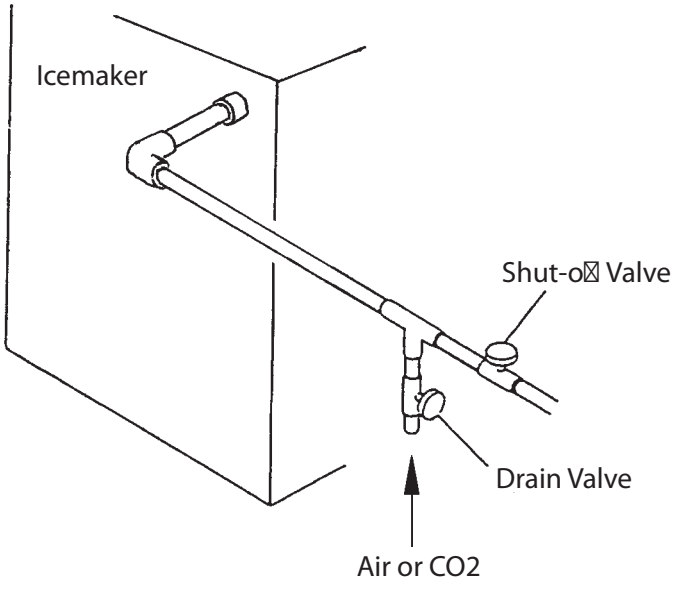


Fig. 2

III. Cleaning and Maintenance

IMPORTANT

1. Ensure all components, fasteners and thumbscrews are securely in place after any maintenance or cleaning is done to the equipment.
2. Wash your hands before removing ice. Use the scoop provided to remove ice.
3. Keep the scoop clean. Clean it by using a neutral cleaner at least once a day, and rinse thoroughly.
4. Close the bin door after removing ice to prevent entrance of dirt, dust or insects into the bin.
5. Clean the bin liner at least once a month by using a neutral cleaner. Rinse thoroughly after cleaning.
6. The storage bin is for ice use only. Do not store anything else in the bin.
7. Keep the area around the icemaker clean. Dirt, dust or insects in the icemaker could cause electrical damage to the equipment or harm to individuals.

A. Cleaning and Sanitizing Instructions

WARNING

1. Lynx recommends cleaning this unit at least once a year. More frequent cleaning, however, may be required in some existing water conditions.
2. To prevent injury to individuals and damage to the icemaker, do not use ammonia type cleaners.
3. Always wear liquid-proof gloves to prevent the cleaning and sanitizing solutions from coming into contact with skin.

1. Cleaning Solution

Dilute 5 □. oz. (148 ml) of recommended cleaner "LIME-A-WAY" (Economics Laboratory, Inc.) with 1 gallon (3.8 l) of warm water.

IMPORTANT

For safety and maximum e□ectiveness, use the solution immediately after dilution.

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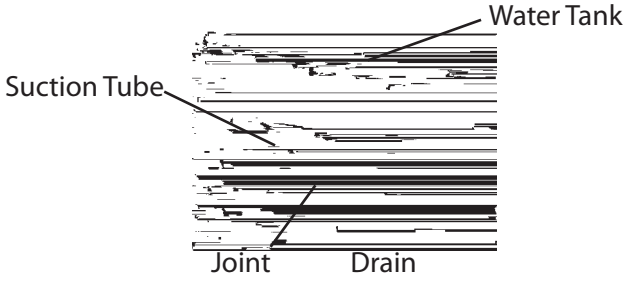
2. Cleaning Procedure

The cleaning process will remove lime deposits from the water system.

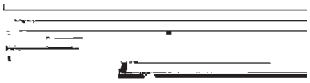
1) Remove all ice from the evaporator and the storage bin.
   Note: To remove cubes on the evaporator, move the control switch to the "OFF" position and move it back to the "ICE" position after 3 minutes. The defrost cycle starts and the cubes will be removed from the evaporator.

2) Move the control switch to the "OFF" position. Close the water supply line shut-o valve.

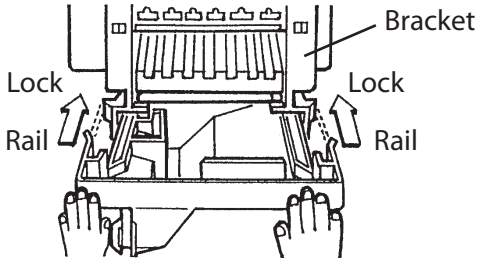
3) Disconnect the suction tube by compressing both plastic tabs to unlock the joint in the direction of the black arrows and pulling the tube clear.



4) Spread out the tabs on both sides of the water tank to unlock it, then pull it out toward you. Drain the tank.



5) After draining, slide in the water tank along the rails at the bottom of the right and left brackets until it clicks into place.



6) Refit the suction tube onto the water tank inlet by pushing the joint to lock it securely in the direction of the arrows. A loose fitting may cause a water leak.

7) Slowly pour the cleaning solution into the water tank.

8) Move the control switch to the "WASH" position.

9) After circulating the cleaning solution for about 30 minutes, move the control switch to the "OFF" position.

10) Remove the water tank, drain it, and replace it as described in 3) through 6).

11) Open the water supply line shut-o valve.

12) Move the control switch to the "WASH" position to circulate clean water for about 5 minutes.

13) Move the control switch to the "OFF" position, then remove the water tank, drain it, and replace it as described in 3) through 6).

14) Repeat 12) and 13) three more times to rinse thoroughly.

3. Sanitizing Solution

Dilute 0.5 fl. oz. (14.8 ml or 1 tbs) of 5.25% sodium hypochlorite solution (chlorine bleach) with 1 gallon (3.8 l) of warm water. Using a chlorine test strip or other method, confirm that you have a concentration of about 200 ppm.

IMPORTANT

For safety and maximum effectiveness, use the solution immediately after dilution.

4. Sanitizing Procedure

The sanitizing process will sanitize the icemaker.

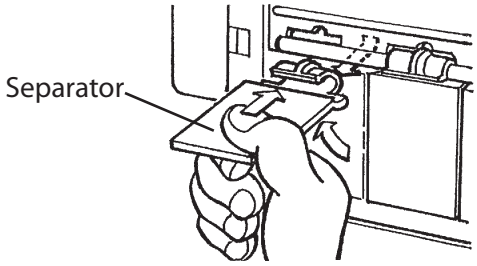
1) Move the control switch to the "OFF" position.

2) Open the bin door and remove ice from the storage bin.

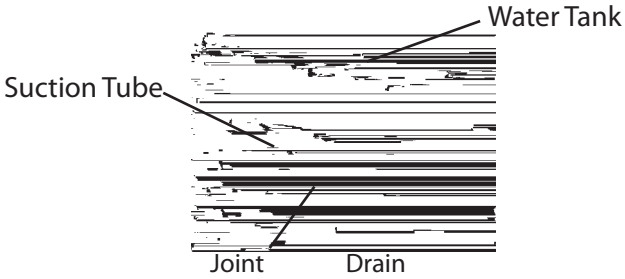
3) Remove the slope by bending its center carefully and releasing it from the two slope shafts. Remove the slope from the storage bin.

4) Thoroughly clean and sanitize the storage bin, slope, scoop and any parts normally accessible from the storage bin.

5) Remove each separator by lifting it to the horizontal position and pushing it hard inward. Remove all separators in the same way and clean and sanitize them.



6) Disconnect the suction tube by compressing both plastic tabs to unlock the joint in the direction of the black arrows and pulling the tube clear to drain the tank.



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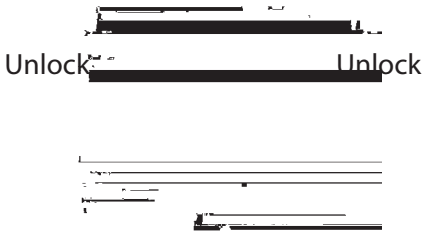
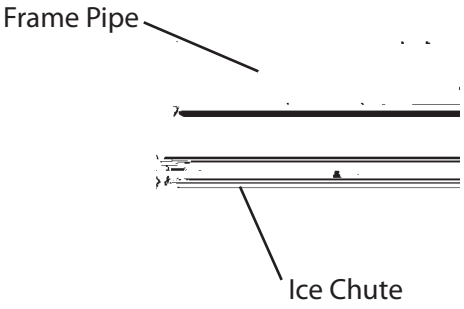
7) Spread out the tabs on both sides to unlock the water tank, and pull it out toward you. Soak the water tank in the sanitizing solution for 10 minutes.

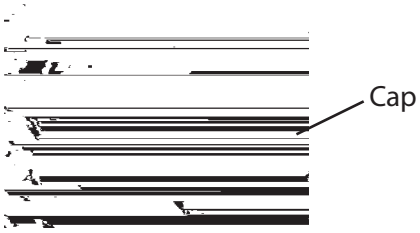


8) Lift o the ice chute from the front frame pipe and then from the rear frame pipe. Soak the ice chute in the sanitizing solution for 10 minutes.

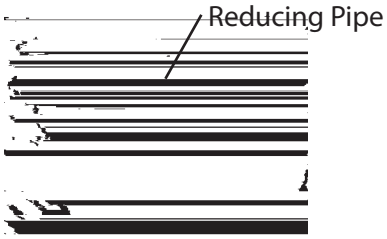


9) Pull the discharge tube from the spray assembly. Remove the assembly by pulling it toward you.

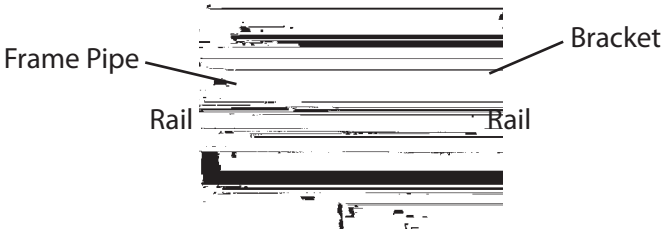
10) Remove the two caps. Soak the caps and the spray assembly in the sanitizing solution for 10 minutes. If the nozzles are clogged, clean them with a wire or a suitable brush.



11) Refit the two caps in their correct positions. Make sure the reducing pipe is in place in the center.

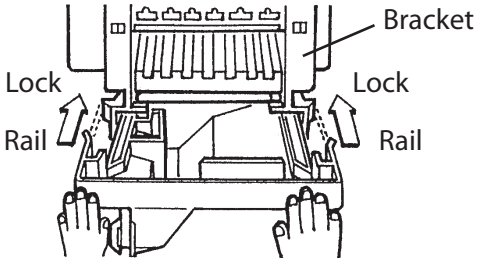


12) Slide in the spray assembly along the rails on the right and left brackets. Refit the discharge tube securely on the spray assembly. A loose fitting may cause a water leak.

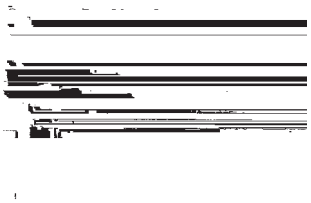


13) Position and lock the ice chute onto the front and rear frame pipes by pushing the chute down until it clicks onto both pipes.

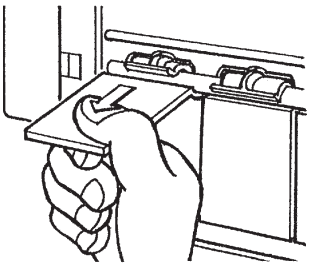
14) Slide in the water tank along the rails at the bottom of the right and left brackets until it clicks into place.



15) Refit the suction tube onto the water tank inlet by pushing the joint to lock it securely in the direction of the arrows. A loose fitting may cause a water leak.



16) Hook each separator onto the rail, and pull it hard toward you until it locks in place with a click. Refit all the separators in the same way.



17) Refit the slope in its correct position.

18) Close the water supply line shut-o valve.

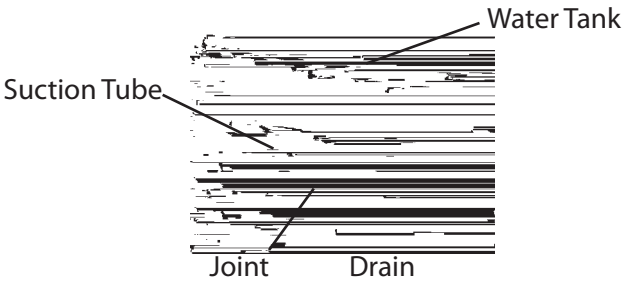
19) Discard the sanitizing solution.

20) Mix a new batch of the sanitizing solution and slowly pour it into the water tank.

21) Move the control switch to the "WASH" position.

22) After circulating the sanitizing solution for about 15 minutes, move the control switch to the "OFF" position.

23) Disconnect the suction tube by compressing both plastic tabs to unlock the joint in the direction of the black arrows and pulling the tube clear.



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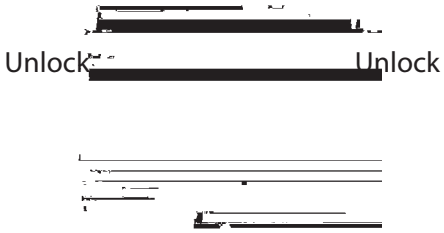
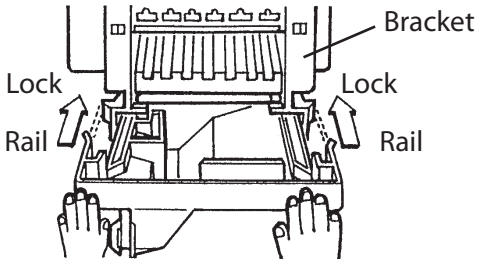
24) Spread out the tabs on both sides of the water tank to unlock it, then pull it out toward you. Drain the tank.



25) After draining, slide in the water tank along the rails at the bottom of the right and left brackets until it clicks into place.



26) Refit the suction tube onto the water tank inlet by pushing the joint to lock it securely in the direction of the arrows. A loose fitting may cause a water leak.

27) Repeat 20) through 26) one time.

28) Open the water supply line shut-o valve.

29) Move the control switch to the "WASH" position to circulate clean water for about 5 minutes.

30) Move the control switch to the "OFF" position, then remove the water tank, drain it, and replace it as described in 23) through 26).

31) Repeat 29) and 30) two more times to rinse thoroughly.

32) Move the control switch to the "ICE" position, and start the automatic icemaking process.

B. Maintenance

IMPORTANT

This icemaker must be maintained individually, referring to the instruction manual and labels provided with the icemaker.

1) Exterior

To keep the exterior clean, wipe occasionally with a clean and soft cloth. Use a damp cloth containing a neutral cleaner to wipe o all oil or dirt build-up.

2) Condenser

Check the condenser once a year, and clean the coil if required by using a brush or vacuum cleaner. More frequent cleaning may be required depending on the location of the icemaker.

Ice Machine Warranty

I. Limited One -Year Warranty. Ice Machine shall be free from defects in material and workmanship under normal and proper use and maintenance as specified by Lynx and upon proper installation and start up in accordance with the instruction manual supplied with the product when subjected to normal domestic use and service, for a period of one year after original date of purchase. The obligation of Lynx and the rights and remedies of the owner/user under this warranty are exclusively limited to the repair or replacement, including labor charges, of parts or assemblies that in Lynx' opinion are defective within one year after original date of purchase.

The labor warranty shall include straight time labor charges at the product location only. Any labor service required to fulfill the warranty obligation must be performed by a refrigeration service company authorized to perform such service by Lynx.

This warranty is limited to the replacement of the defective parts.

This warranty does not include parts or labor coverage for component failure or other damages resulting from:

- External electrical power failure or miswiring to Product for any reason.
- External water supply failure or plumbing problems to the product for any reason.
- External drain line malfunction.
- Adverse operating conditions as set forth in the owner / user manual for the product.
- Failure to clean and / or maintain product as set forth in the owner / user manual for the product.

II. Service & Replacement Parts. Call (888) 289-5969 to report service issues or to obtain replacement components or parts for your Lynx grill.

Replacement parts are shipped F.O.B. Lynx Professional Grills, Commerce, California 90040.

Before calling for service, please make sure you have the following information:

1. Model number;
2. Date of purchase;
3. Proof of purchase by the original owner; and
4. Serial number. (Note: The serial number can be found on the product name plate).

III. Limitations & Exclusions.

1. Lynx's warranty applies only to the original purchaser and may not be transferred.
2. Lynx's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its products.
3. Lynx's warranty shall not apply and Lynx is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes.
4. Lynx shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights which vary from state to state.
6. No one has the authority to add to or vary Lynx's warranty, or to create for Lynx any other obligation or liability in connection with the sale or use of its products.

IV. What is not covered. Lynx shall not be responsible for and shall not pay for the following:

1. Installation or start-up;
2. Service by an unauthorized service provider;
3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts;
4. Improper installation;
5. Service visits to instruct you on how to use the appliance, correct the installation, reset circuit breakers or replace fuses;
6. Repairs due to other than normal household uses;
7. Damage caused by accidents, abuse, alteration, misuse, incorrect installation or installation not in accordance with the instructions contained in the User Manual, or local codes;
8. Units installed in non-residential applications such as day-care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.;
9. To correct normal adjustments or settings, due to improper installation;
10. Shipping and handling costs, export duties, or installation cost;
11. The cost of a service call to diagnose trouble; or
12. Removal or re-installation cost.

Lynx Professional Grills • 6023 E. Bandini Blvd. • Commerce, CA 90040
(323) 838-1779 • Fax: (323) 838-1782 • www. lynxgrills.com

NorthlineExpress.com http://www.northlineexpress.com Toll-Free 1-866-667-8454

PROFESSIONAL GRILLS

The Lynx Story…

Lynx began as the vision of a group of people with over a century of collective experience, who for 35 years were manufacturing top-of-the-line stainless steel products for the commercial food service industry. Lynx has taken that same quality, workmanship, service and innovation and incorporated it into the Lynx Professional Grills line of products. The combination of the best materials, fine craftsmanship and original ideas is why Lynx products are in a class of their own.

These original commercial products are found in restaurants, hotels and theme parks across the USA: • TGI Fridays • Applebee's • Houston's • Red Lobster • Hard Rock Café • Wolfgang Puck's • Cheesecake Factory • Red Robin • Planet Hollywood • Hilton • Hyatt • Four Seasons Marriott Le Meridian • Sheraton • Conrad International Bellagio • New York New York • MGM Grand • Treasure Island • Mirage • Paris • Venetian • Excalibur • Manadalay Bay • Riviera • Desert Inn • Hard Rock Hotel • Disney World

Questions? Talk to your Lynx Authorized Dealer or visit our website at ***www.lynxgrills.com***

Lynx Professional Grills • 6023 E. Bandini Blvd. • Commerce, CA 90040 • (888) 879-2322